

PINEAPPLE TART (鳳梨塔)

(YIELD: 10 ~ 20 PIECES)



INGREDIENTS

A. CRUST

1. 4 oz. butter
2. 5 tablespoon sugar powder
3. 1 ½ cup cake flour
4. 50 ml heavy whipping cream

B. FILLING

1. 4 oz. butter
2. 4 tablespoon sugar
3. 9 tablespoon almond powder
4. 1 cup cake flour
5. 3 eggs
6. 1 can of pineapple (crushed or ring)

PREPARATION

1. (Preparation of A) Put the room temperature butter in a large bowl; sift the sugar powder in, blend well. Pour the whipping cream in a little bit at a time until consistently smooth and shiny. Once it's done, add the cake flour in and blend until no lumps appear in the dough. Use the plastic wrap to shape the dough into a thin square. Chill the dough in the fridge for about 30 minutes. If time is an issue, one can also chill it in the freezer. The purpose is to slightly harden the dough for each use later.



2. (Preparation of B) Put the room temperature butter and sugar in a large bowl, blend well. Add the egg mixture into the bowl in several steps and blend well each time. If you add the egg mixture in too quickly, the dough might appear like egg drops. When finished, sift through almond powder and cake flour and blend well. Put aside.





3. Prepare either 10 large or 20 small custard tart molds. Take out the chilled dough and cut into appropriate number of small pieces. Dip each small piece with small cake flour and roll into the tart molds.



4. When done with all molds, pour in filling mixture about 1/3 of the way, place a piece of pineapple or some crushed pineapple then top it off with more filling. Bake at 350 degrees for 20-30 minutes. It's okay to over-bake it for an added crusty flavor.

